

What is claimed:

1. A seafood fillet product comprising:

a seafood fillet with at least two intersecting cut surfaces defining a corner;  
at least two intersecting rigid supports defining a joint;  
said rigid supports rested against said cut surfaces;  
seafood corner rested in said joint;  
air between said tuna loin and said rigid supports is eliminated; and  
said tuna loin sealed in plastic.

2. A tuna loin product comprising:

tuna loin with at least two cut surfaces;  
said two cut surfaces in a V shape;  
said two cut surfaces intersecting to form a corner;  
at least two flat rigid supports positioned in a V shape that intersect  
forming a joint;  
the V shape angle of said cut surfaces substantially the same as the V  
shape angle of said rigid supports;  
said V shaped cut surfaces fitted inside and against said V shaped flat rigid  
supports;  
said corner fitted into said joint;  
air between said tuna loin and said rigid supports eliminated; and  
said tuna loin sealed in plastic.

3. A food product comprising:

a food with at least two flat cut surfaces;  
at least one contoured surface with a contoured surface face;  
at least two flat rigid supports with said flat cut surfaces placed against  
said flat rigid supports;  
air evacuated from between said flat cut surfaces and said flat rigid  
supports;  
said flat rigid supports do not contact said contoured surface face; and  
said food in plastic.

4. A seafood loin product comprising:

a seafood loin section with at least two flat cut surfaces;  
said flat cut surfaces of said loin are in a V shape;  
said V shaped loin having a natural contoured surface;  
at least two flat rigid supports set in a V shape angle;  
the angle said V shaped rigid supports replicates the angle of said V shape loin;  
said V shaped loin mated into said V shaped flat rigid supports;  
said flat cut surfaces rest against said flat rigid supports;  
air between said flat cut surfaces and said flat rigid supports removed;  
said flat rigid supports do not contact said contoured surface face; and  
said seafood fillet sealed in plastic.

5. A seafood fillets product comprising:

a seafood fillet having flat surface area, cut corners with a running distance, and a natural curved surface;

a plurality of flat rigid supports resting against exposed flat surfaces;

a flexible membrane surface;

said flat rigid supports do not contact said natural curved surfaces;

less than 30% of said seafood fillets flat surfaces contact said flexible surface;

less than 20% of the length of the corner edges contact said flexible surface.

6. A tuna loin product/comprising:

a tuna loin;

said tuna loin having one horizontal cut side, one vertical cut side, and one naturally contoured skin side;

said horizontal cut side and said vertical cut side run flat and join to form a first corner;

said naturally contoured skin side joins with said horizontal cut side forming a second corner;

said naturally contoured skin side joins with said vertical cut side forming a third corner;

a flat horizontal rigid support and a flat vertical rigid support intersect forming a fitted joint;

5 a flexible membrane that intersects with said flat horizontal rigid support forming a first semi-fitted joint;

said flexible membrane intersects with said flat vertical rigid support forming a second semi-fitted joint;

said first corner set in said fitted joint;

10 said second corner set in said first semi-fitted joint;

said third corner set in said second semi-fitted joint; and

said tuna loin sealed in a plastic.

7. A loin segment product comprising:

a loin segment with two cut surfaces that intersect defining a corner;

15 two rigid support surfaces that intersect defining a joint;

said two cut surfaces rest against said rigid support surfaces;

said corner set into said joint; and

said loin segment sealed in plastic.

20 8. A product according to any one of claims 01 to 07 whereby at least one said rigid support is made of plastic with a thickness range from 1 millimeters to 4 millimeters.

9. A product according to any one of claims 01 to 07 whereby at least one said rigid support is made of cardboard with a thickness range from 2 millimeters to 6 millimeters.

25 10. A product according to any one of claims 01 to 07 wherein said rigid support intersects with a flexible membrane defining a semi-fitted joint.

11. A product according to any one of claims 01 to 07 whereby two said intersecting rigid supports run perpendicular and intersect with a cross-plane third rigid support defining a three-sided fitted joint.

12. A product according to any one of claims 01 to 07 whereby two said rigid supports run perpendicular; and

said perpendicular rigid supports intersect with a third cross-plane flexible membrane surface defining a three-sided semi-fitted joint.

5 13. A product according to any one of claims 01 to 07 wherein said semi-fitted joint intersects with a third cross-plane rigid or semi-rigid surface defining a three-sided semi-fitted joint.

14. A product according to any one of claims 01 to 07 wherein the angle of said rigid support is adjustable to replicate the angles of said cut surfaces.

10 15. A product according to any one of claims 01 to 07 wherein the percentage of cut surface area protected by rigid supports is at least 90%.

16. A product according to any one of claims 01 to 07 wherein the percentage of cut surface area protected by rigid supports is at least 70%.

15 17. A product according to any one of claims 01 to 07 wherein the percentage of cut surface area protected by rigid supports is at least 60%.

18. A product according to any one of claims 01 to 07 wherein the length of cut corners protected by rigid or semi-fitted joints is at least 90%.

19. A product according to any one of claims 01 to 07 wherein the length of cut corners protected by rigid or semi-fitted joints is at least 80%.

20 20. A product according to any one of claims 01 to 07 wherein the length of cut corners protected by rigid or semi-fitted joints is at least 60%.

21. A product according to any one of claims 01 to 07 wherein said fillet has three cut sides defining a three-sided cut corner peak;

25 said three-sided cut corner peak is protected by three-sided joints; and the percentage of said three-sided cut corner peaks protected by three-sided joints is 100%.

22. A product according to any one of claims 01 to 07 further comprising:

said fillet has at least three cut sides that intersect defining a three-sided cut corner peak;

30 having at least one three-sided rigid or semi-rigid joint; and

the percentage of said three-sided cut corner peaks protected by three-sided rigid or semi-joints are not less than 70%.

23. A product according to any one of claims 01 to 07 further comprising:

wherein said fillet has at least three cut sides that intersect defining a three-sided cut corner peak;

having three-sided rigid or semi-rigid joints; and

the percentage of said three-sided cut corner peaks protected by three-sided rigid or semi-joints are not less than 60%.

24. A product according to any one of claims 01 to 07 wherein a fastening means holds the rigid support assembly in a fixed three-dimensional position.

25. A product according to any one of claims 01 to 07 further comprising:

said rigid support has excess material extending beyond said loin; and

the distance from the said loin corner to the outside edge of said rigid support is no more than 3 inches.

26. A product according to any one of claims 01 to 07 further comprising:

said rigid support has excess material extending beyond said loin; and

the distance from the said loin corner to the outside edge of said rigid support is no more than 2 inches.

27. A product according to any one of claims 01 to 07 further comprising:

said rigid support has excess material extending beyond said loin; and

the distance from the said loin corner to the outside edge of said rigid support is no more than 1 inch.

28. A process to preserve the physical characteristics of food comprising:

providing a cut food with at least two cut surfaces that intersect to form a cut corner;

providing at least two rigid supports that intersect to form a joint;

mating said corner into said joint;

mating said cut surfaces against said rigid supports;

evacuating air between said cut surfaces and said rigid supports; and

sealing said cut food in a flexible membrane.

29. A process to maintain the fresh cut condition of seafood fillets comprising:

providing a fresh cut seafood fillet with at least two cut surfaces that intersect to form a seafood fillet corner;

providing at least two rigid supports that intersect to form a joint;

resting said rigid supports against said cut surfaces;

resting said seafood fillet corner in said joint;

eliminating air between said seafood fillet and said rigid supports; and

sealing said seafood fillet.

30. An apparatus to maintain the physical characteristics of seafood fillets comprising:

two flat rigid supports intersect defining a joint;

said two flat rigid supports angled in a V shape;

said V shape is at an angle ranging from 40 degrees to 100 degrees;

said joint is curved following a radius between 3/16 inch to 2 inches;

a plastic membrane.

31. An apparatus according to claim 30 wherein said rigid support is stored in a flat two-dimensional form.

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